

Pad Thai

Ingredients

- 1 nest rice noodles
- A lime
- $\frac{1}{2}$ tsp brown sugar
- 1 tsp fish sauce
- 3 tbsp soy sauce
- 2 pieces of garlic
- $\frac{1}{2}$ an onion
- 1 Spring onion
- A little bit of oil
- 1 Egg
- 1 chicken thigh
- A handful of beansprouts
- Chilli (optional)

Method

1. Juice half a lime and cut the other half into wedges.
2. Cut up the garlic, onion and spring onion finely.
3. Whisk the egg.
4. Cut the chicken into bite size (**WASH your hands after!!**)
5. Mix together the lime juice, brown sugar, fish sauce and soy sauce in a ramekin.
6. Fry the egg like an omelette and put it into a plate.
7. Cook the noodles and when they **start boiling turn them off!!** Leave them in the water till you need them later.
8. Fry the chicken till it starts browning
9. Add the onions, garlic and spring onion (Chilli if you are using it)
10. Add the beansprouts, egg followed by the noodles, then pour over sauce mixture. Toss gently
11. Serve .